

~~11~~ ~~12~~ ~~13~~ weight ratio of 1:99 of said solid component to 99:1 of said matrix, the mean weight diameter of the particles of said structured system ranging from 25 to 1500 microns and the system displaying a loose bulk density of 0.1 to 1.1 Kg/l.

~~13~~ (Amended) The structured particulate system of claim ~~12~~ wherein the nutritionally active, organic solid component is selected from the group consisting of oleanoic acid, ursolic acid, folic acid, policosanol and phytosterols.

~~14~~ ~~15~~ (Amended) The structured particulate system of claim ~~12~~ wherein the system displays a loose bulk density of 0.3 to 0.6 Kg/l.

~~16~~ ~~17~~ ~~18~~ (Amended) The structured particulate system of claim ~~12~~ or ~~13~~ wherein the nutritionally active, organic solid component has a discrete particle size within the total structured particulate system of 2 to 275 microns.

~~19~~ ~~20~~ (Amended) The structured particulate system of claim ~~12~~ or ~~13~~ wherein the nutritionally active, organic solid component has a discrete particle size within the total structured particulate system of 5 to 250 microns.

~~21~~ ~~22~~ (Amended) The structured particulate system of claim ~~12~~ or ~~13~~ wherein the nutritionally active, organic solid component has a discrete particle size within the total structured particulate system of 7 to 200 microns.

B4 24. (Amended) The structured particulate system of claim ~~12~~ wherein the
nutritionally active component is a component that improves the oral properties of a food
product, or the dispersability of the active component in a food.

B5 Sub C4 26. (Amended) Method for improving at least one property selected from the
oral properties of a food product and the homogeneity of an organic solid nutritionally
active component in a food product, which comprises incorporating in the food product
an effective amount of the structured particulate system of claim ~~12~~ or 13.

27. (Amended) Method for improving at least one property selected from the
oral properties of a food product and the homogeneity of an organic solid nutritionally
active component in a food product, which comprises incorporating in the food product
from 0.01 to 50 wt %, based on the food product of the structured particulate system of
claim ~~12~~ or ~~13~~.

13 28. (Amended) Method for improving at least one property selected from the
oral properties of a food product and the homogeneity of an organic solid nutritionally
active component in a food product, which comprises incorporating in the food product
from 1 to 30 wt %, based on the food product of the structured particulate system of
claim ~~12~~ or ~~13~~.

B6 30. (Amended) Process for preparing a structured particulate system as defined in claim 12 or 13 which comprises:

- (i) mixing a solid organic nutritionally active component with a matrix into a homogeneous powder;
- (ii) adding a solvent to part of the powder obtained to dissolve the matrix resulting in a suspension of the active component in solvent;
- (iii) suspending part of the powder resulting from step (i) in an expansion chamber of a fluid bed; and
- (iv) spraying the suspension resulting from (ii) onto the suspended powder of step (iii) in the expansion chamber and drying rapidly by a heating medium.